





**\$19.50**  
**GIVEN AWAY**  
IN BICYCLES AND WATCHES FOR  
**SAFETY LIGHT SOAP WRAPPERS**  
During the Year 1897.

For full particulars see advertisements, or apply to  
LEVER BROS. LTD., 23, MARK ST., TORONTO

ENTERPRISE  
(FOR THE WEEK)

Miss Mary Jane entertained a large number of her friends at a birthday party Saturday afternoon, July 12, the anniversary of her sixteenth birthday. A very pleasant afternoon was spent in the garden, and the evening was also very enjoyable. The party was given by Miss Mary Jane, who is now a student at the University of Toronto.

**A LAME BACK.**  
ONE OF THE MOST PAINFUL OF AFFLICTIONS.

Mr. Peter Miller suffered for years and years with a lame back, and was unable to do any work. He was advised to try Dr. Williams' Pink Pills, and after taking a few boxes he found that he was able to do his work again.

**NAPANE MILLS.**  
Miss Anna Kelly, whose home is near this village, is ill with typhoid fever. She is now in St. Mary's hospital, Toronto. It is feared that she will not recover.

Miss Shetter, of Toronto, arrived last Saturday for a few weeks' visit with her sisters, the Misses Shetter, of this place. Mrs. H. W. Wood, spending a few days here, returned to her home, Warner, N. Y., accompanied by her mother, Mrs. Scott, and Master Hugh Rogers.

LATEST MARKET REPORTS.

Toronto, July 12.

BREADSTUFFS, ETC.

Wheat—The market in Chicago and Liverpool was easier to-day. The local market was also easier. Red wheat, was bid at 65c, and white at 66c. Manitoba was stronger. No. 1 hard was sold at 72c, about 73c, about 74c.

Flour—Steady. Holders ask \$3.25 for straight roller, north west freight. Milled—City mills quote \$4.00 for bran and \$1.10 for shorts, ton lots at the mill. Car lots of flour, west, are quoted at \$2.50, and shorts at \$2.00. Small lots at western mills sell at \$1.00 for bran and \$1.10 for shorts.

Corn—Firm. Car lots of rolled oats, in bags, on track here, are quoted at \$2.10 to \$2.30, and small lots at \$2.10 to \$2.30.

Potatoes—Firm. Car lots, north and west, are quoted at \$1.00, and small lots at \$1.00 to \$1.10.

Onions—In good demand, with offerings light. White is quoted at 25c, and red at 20c. Small lots, north and west, are quoted at \$1.00 to \$1.10.

Corn—Firm. Car lots, Toronto, are in demand at 30c.

Barley—Nominal.

Produce—Trade quiet owing to sultry weather. Eggs—Fresh, under good stock at 15c, and small at 14c.

Poultry—Nominal. Quotations for light stock are: Turkeys, 10c to 12c; geese, 8c to 10c; chickens, 6c to 8c.

Beans—Steady. Hand-picked white beans, 10c; red beans, 9c; small beans, 8c.

Apples—Dollars quiet good stock at 2 to 2 1/2c for dried, and 1c for evaporated.

Butter—Steady. Creamery butter, 10c; salt butter, 9c.

Cheese—Steady. Small lots, 10c; large lots, 9c.

Meat—Steady. Beef, 10c; pork, 9c; mutton, 8c.

Live Stock—Steady. Cattle, 10c; sheep, 9c; pigs, 8c.

Grain—Steady. Wheat, 65c; corn, 25c; oats, 20c.

Produce—Steady. Eggs, 15c; butter, 10c; cheese, 9c.

Meat—Steady. Beef, 10c; pork, 9c; mutton, 8c.

Live Stock—Steady. Cattle, 10c; sheep, 9c; pigs, 8c.

Grain—Steady. Wheat, 65c; corn, 25c; oats, 20c.

Produce—Steady. Eggs, 15c; butter, 10c; cheese, 9c.

Meat—Steady. Beef, 10c; pork, 9c; mutton, 8c.

Live Stock—Steady. Cattle, 10c; sheep, 9c; pigs, 8c.

Grain—Steady. Wheat, 65c; corn, 25c; oats, 20c.

LITERARY NOTICES.

THE CANADIAN MAGAZINE.

The July number of The Canadian Magazine is a bulky number of 100 pages. It contains a number of interesting articles, including a special feature on the life of the late Sir John A. Macdonald. The magazine is published by the Canadian Magazine Company, Toronto.

INSANITY IN SUMMER.

BROUGHT ON BY NERVOUS AND NESTAL TROUBLES.

Paine's Celery Compound The Great Tower of Safety.

Nervous diseases when aggravated by mental disturbances produce more cases of insanity in the hot weather than at any other season of the year.

Nervous debility, nervous dyspepsia, sleeplessness, and chronic constipation induce depression of spirits, extreme nervousness, irritability, despondency and languor; from these distressing conditions slowly and surely.

Nervous sufferers have a dread of hot weather. Feeling themselves weak and feeble, they are often tempted to give up all exertion, and to spend the summer months in idleness.

There is hope and rescue for you, reader, if you are one of the sufferers. You are in need of Paine's Celery Compound, that great builder of the nervous system.

It is a powerful medicine, which has been used by tens of thousands who have found it a most reliable remedy for all nervous troubles.

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DOINGS.

FASTEST VOYAGE ACROSS THE PACIFIC OCEAN.

Made by the Empress of Japan—Hull Mail. Dashed the Route—Return of the Canadian Japline Contingent—Trade With Japan.

Montreal, July 12.—The fastest steamship voyage on record across the Pacific has just been made by the steamship Empress of Japan, of the Canadian Pacific line. Leaving Vancouver at 10.30 a.m. on June 26th, and Victoria at 4.15 p.m. on the same day, the Empress of Japan arrived at Yokohama at 1.30 p.m. on July 7th, an elapsed time of ten days, three hours and forty-four minutes.

On the trip over from the Canadian side the steamer made a day in the time reckoning, and there was no time elapsed. On July 7th does not represent the actual time elapsed, which was considerably less than that.

As above stated, was ten days and a fraction. The distance is 13,417 miles, which gives an average speed of the distance of 17.3 knots an hour, which is not much below the speed of the fastest Atlantic liner.

It is the fastest trip on record across the Pacific in either direction.

DOUBLING THE DEATH RATE. One result of the extreme heat of the past ten days or fortnight has been the doubling of the death rate for the last week. During the week ending Saturday there were no less than 225 interments in the Montreal cemeteries, as against 112 for the previous week.

For the week ending Saturday, July 11th, 1897, there were 125 interments in the Montreal cemeteries, as against 112 for the previous week.

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**Good Cookery**

Strawberry Pudding.—To a large tureen of flour, add a cup of sugar, and a pinch of salt. Mix well, and add a cup of milk. Beat well, and add a cup of sugar. Bake in a pudding dish.

Strawberry Sauce.—No. 2.—Cream the same amount of butter and sugar as in the preceding recipe. Then stir in the beaten white of an egg and a cupful of berries made fine. Cook on the fire.

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**PURE-GOLD BAKING-POWDER**  
It is a Cream of Tartar Powder—it is absolutely pure and gives the best results—in tin only.

THE BAY OF QUINTE RAILWAY COMPANY.

TIME TABLE NO. 14.

EASTERN STANDARD TIME. TAKING EFFECT APRIL 20, 1897.

No. 4.	No. 2.	No. 11.	STATIONS.		No. 11.	No. 10.	No. 9.
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